

Asian Broccoli Slaw in Lettuce Wraps

Serves 2 Vegan

Ingredients

- 1 (3 ounce) packages original ramen noodles
- 1 (8 1/2 ounce) packages broccoli coleslaw mix
- ¼ cup almonds
- ½ cup cashews
- ½ cup raisins
- 1 bunch green scallion, chopped
- ¼ teaspoon soy sauce
- 2 T. sesame seed oil
- ¼ cup rice vinegar
- ½ cup toasted coconut
- Romaine Lettuce Leaves

Directions

1. Before opening noodles, crush package to 1 inch pieces. Open packages and set aside flavor packets.
2. Place noodles in bottom of large serving bowl. Top noodles with broccoli slaw, then sprinkle with nuts, raisins, and green onions.
3. In a separate bowl combine oil, vinegar, and ¼ teaspoon flavor packets from noodles and ¼ teaspoon soy sauce. Pour over slaw, cover and chill up to 24 hours.
4. Before serving spread coconut on cookie sheet and bake at 350 degrees in oven for about 7 minutes or until toasted. Remove from oven and sprinkle on top of salad and lightly toss.
5. Place lettuce leaf on plate, add broccoli slaw, roll leaves to wrap.

Enjoy!